

RESTAURANT & BAR

SAMPLE MENU SUBJECT TO CHANGE

## CHEESE SELECTION

**FROMAGER D’AFFINOIS EXCELLENCE** Apricot Jam, France, Cow’s Milk, Balanced, Mild & Creamy

**POINT REYES BAY BLUE** Orange Blossom Honey, California, Cow’s Milk, Stilton Style, Earthy with Notes of Caramel

**BEEHIVE SEAHIVE CHEDDAR** Rubbed With Redmond Real Salt and Local Honey, Port Figs, Utah, Cow’s Milk, Salty & Floral Aroma

{ FOR ALL 3 CHEESES }

## STARTERS

### TODAY’S SOUP

**CARAMELIZED ONION SOUP** Gruyere Cheese & Crouton (v)

**TODAY’S OYSTERS ON THE HALF SHELL** Champagne Mignonette & Cocktail Sauce (6) (gf)

**FLATBREAD** Forest Mushrooms, Caramelized Leeks, Mozzarella, Fontina Cheese, Arugula, Truffle Oil (v)

**DI STEFANO BURRATA** Grilled Frog Hollow Peaches, Balsamic Gastrique, Sweet & Salty Pecans, Basil Oil, & Grilled Bread (v)

**MEZE PLATTER** Hummus, Baba Ghanoush, Cucumber Yogurt Dip, Quinoa Tabbouleh, Olives, Dolmas, Roasted Anaheim Peppers Stuffed with Feta & Grilled Pita (v)

**CURED LOCAL WILD KING SALMON GRAVLAX** Fennel-Cucumber Slaw, Crispy Capers & Horseradish Creme Fraiche

**MANILA CLAMS** Corn, Pancetta, Calabrian Chile-Tomato Broth, Basil Aioli & Grilled Bread

## SALADS & ENTRÉE SALAD

**ORGANIC LETTUCES** Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese & Balsamic Vinaigrette (v) (gf)

**ESIN’S CLASSIC CAESAR SALAD** Herbed Croutons & Grana Padano with Grilled Mary’s Chicken Breast Grilled Wild Prawns

**WILD ARUGULA SALAD** Happy Boy Farms Snap Peas & Radishes, Organic Cherry Tomatoes, Mint, Crispy Shallots, Feta Cheese, Tarragon Vinaigrette (v)

**GRILLED MARY’S CHICKEN BREAST SALAD** Organic Lettuces, Apples, Toasted Almonds, Raisins, Blue Cheese & Cider Vinaigrette (gf)

**GRILLED WILD PRAWN COBB** Romaine, Hobbs’ Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg & Whole Grain Mustard Dressing (gf)

## SANDWICHES

**MEDITERRANEAN LOCAL LAMB BURGER** Cucumber-Yogurt, Roma Tomatoes, Feta Cheese, Arugula, Rosemary Roll & Green Salad

**GRILLED EGGPLANT SANDWICH** Roasted Peppers, Chermoula, Goat Cheese, Arugula, Onion Roll & Green Salad (v)

**PAINTED HILLS NEW YORK STEAK SANDWICH** Grilled Balsamic Onions, Horseradish Aioli, Brie Cheese, Alba Mushrooms, Watercress, Ciabatta Roll & Kennebec Fries

**BUTTERMILK FRIED MARY’S CHICKEN SANDWICH** Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll & Kennebec Chips

**SNAKE RIVER FARMS WAGYU BEEF BURGER** Challah Bun & Kennebec Fries  
Add Cheese (Swiss, Blue or Cheddar) Avocado, Hobbs’ Natural Applewood Smoked Bacon

## MAIN COURSE

**RISOTTO** Local Corn, Basil Pesto, Oven Dried Cherry Tomatoes & Grana Padano (v) (gf)

**TODAY’S PASTA SPECIAL** A.Q.

**GRILLED NATURAL HANGER “STEAK FRITES”** Gremolata Fries, Arugula & Castelvetrano Olive Tapenade

**PAINTED HILLS NATURAL POT ROAST** Garlic Mashed Potatoes & Baby Root Vegetables (gf)

**SAUTÉED SOLE** Garlic Mashed Potatoes & Lemon-Caper Sauce

## SIDES

**CURTIS’ KENNEBEC FRIES**

Lemon-Garlic Aioli

**MARINATED OLIVES**

**ROASTED MARBLE POTATOES**

**GARLIC MASHED POTATOES**

**GRILLED MARY’S CHICKEN BREAST**

**{5} GRILLED WILD PRAWNS**

Bread Service at Lunch upon request

6/13/2019